



DOUBLE MEAT  
DOUBLE BACON  
DOUBLE CHEESE  
THE  
MAIN EVENT  
BURGER  
NEW

MAIN EVENT

ENTERTAINMENT

## THE PLAYER'S PLATTER



## THE PLAYER'S PLATTER

BEST  
VALUE  
EV-AH!

THREE FULL ORDERS of our favorite shareables in one. A full order of our jumbo traditional bone-in or boneless wings, spinach & artichoke dip with warm pita bread & our Cheddar cheese bites. Served with ranch dressing, marinara, celery & carrots. 3950-4000 cal.

APPS, WINGS &  
TASTY THINGS

# AAAAANNND GO!

### TWISTED CALAMARI

Tender breaded calamari strips, lightly fried & topped with fresh shaved Parmesan, served with zesty marinara sauce & char-grilled lemon. 740 cal.

### NEW SPINACH & ARTICHOKE DIP

Creamy blend of spinach, artichokes, melted Parmesan & provolone cheeses. Served with tortilla chips & fire-roasted salsa. 1120 cal.

### PRETZEL DIPPERS

Hot, bite-sized pretzels baked & served with warm, signature queso & Bavarian pub-style mustard. 1130 cal.

### GOURMET ONION RINGS

Jumbo sweet Spanish onions, thick-cut & lightly breaded in a gourmet crumb & fried until crispy. Served with our house-made chipotle sauce & ranch dressing. 1530 cal.

### CHEDDAR CHEESE BITES

Yellow & white Cheddar cheese, lightly fried & served with marinara sauce & ranch dressing. 1820 cal.

### SUPER CHEESY CHICKEN QUESADILLA

Our house-marinated grilled chicken, signature three cheese blend, sauteed red pepper, poblano pepper & onion mix, loaded into a jalapeño cheese tortilla. Served with chipotle aioli & fire-roasted salsa. 1340 cal.

### LOADED CHEESE & BACON FRIES

Our signature three cheese blend melted over a mound of fresh, seasoned fries, topped with Applewood smoked bacon & drizzled with house-made signature queso and served with ranch dressing. 2990 cal.

### HUMMUS & VEGGIES

Roasted red pepper hummus served with fresh cut celery, carrots, red bell pepper, cucumbers & warm pita bread. 1090 cal.

### ULTIMATE NACHOS

Layers of fresh tortilla chips topped with house-marinated grilled chicken, our signature three cheese blend, black beans, house-made signature queso & pickled jalapeños. Served with fire-roasted salsa, sour cream & guacamole. 2140 cal.

### JUMBO WINGS

WINGS

### NEW, BIGGER JUMBO WINGS

Traditional bone-in or boneless wings tossed with your choice of sauce. Served with celery, carrots & choice of ranch or blue cheese dressing. 1190-1730 cal.

### WINGS & FRIES COMBO

Our jumbo traditional bone-in or boneless wings tossed with your choice of sauce & served with seasoned fries. 1710-2240 cal.

SAUCE FLAVORS • CLASSIC BUFFALO • SWEET RED CHILI  
• HONEY SRIRACHA BBQ • LEMON PEPPER

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.  
NOTIFY YOUR SERVER IF ANYONE IN YOUR PARTY HAS ALLERGIES. \*THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. WE PREPARE AND SERVE PRODUCTS THAT CONTAIN PEANUTS, TREE NUTS, FISH, SHELLFISH, EGGS, MILK, SOY AND WHEAT. REGULAR KITCHEN OPERATIONS INVOLVE SHARED COOKING AND PREPARATION AREAS AND FOOD VARIATION MAY OCCUR. FOR THESE REASONS, WE CANNOT GUARANTEE THAT ANY MENU ITEM WILL BE COMPLETELY FREE OF ALLERGENS.



## NEW QUESO CREATION

Build your own creation right at your table! Our house-made signature queso is served with warm tortilla chips & sides of bacon, pico de gallo, pickled jalapeños, scratch-made guacamole & sour cream. Stir in what you want to make it your own. 1490 cal.

QUESO CREATION



BACON & CHEDDAR BURGER

# YOU'RE GONNA NEED 2 HANDS



NEW THE WILD WEST BURGER

## BURGERS

Served on a toasted brioche bun with fresh, seasoned fries. Sub side garden salad. (side salad subtract 40-220 cal.)

### BACON & CHEDDAR\*



Freshly grilled seasoned steakburger topped with Applewood smoked bacon, melted sharp Cheddar cheese, leaf lettuce, tomato, pickles, red onion & our signature burger sauce. 1620 cal.

### ALL AMERICAN\*

Freshly grilled seasoned steakburger topped with leaf lettuce, tomato, red onion, pickles & finished with our signature burger sauce. Your choice of American, Cheddar or Pepper Jack cheese. 1460-1550 cal.

### NEW THE WILD WEST\*

Our seasoned steakburger topped with Pepper Jack cheese, Applewood smoked bacon, gourmet onion rings, finished with honey Sriracha BBQ sauce, pickles, leaf lettuce & tomato. 1710 cal.

## HANDHELDS

Served with fresh, seasoned fries. Sub side garden salad. (side salad subtract 40-220 cal.)

### CALI CHICKEN SANDWICH

House-marinated grilled chicken breast, leaf lettuce, tomato, avocado, red onion & ranch mayo on a toasted brioche bun. 1170 cal.

### NEW CRISPY CHICKEN TENDER SANDWICH



Crispy fried chicken tenders drizzled with our signature sauce, topped with leaf lettuce, tomato & red onion on a toasted brioche bun. 1340 cal.

### NEW BUFFALO CHICKEN WRAP

Crispy fried chicken tossed in buffalo sauce & served in a warm tortilla with our signature three cheese blend, chopped lettuce, tomato, pickles, red onion & ranch mayo. 1510 cal. Sub house-marinated grilled chicken. (subtract 250 cal)

### BACON CHEESEBURGER SLIDERS\*

Three mini burgers topped with Applewood smoked bacon, American cheese, leaf lettuce, tomato & our signature burger sauce on brioche buns. 1500 cal.

## ADD A STACK ..... OF GOURMET ..... ONION RINGS

..... TO ANY BURGER .....

430 CAL

### SUNNYSIDE UP\*

Our seasoned steakburger topped with American cheese, Applewood smoked bacon, fried egg, leaf lettuce, tomato, red onion & our signature burger sauce. 1620 cal.

### NEW SOUTHWEST BLACK BEAN

Our flavorful chipotle black bean patty topped with Pepper Jack cheese, sliced avocado, leaf lettuce, tomato, red onion & chipotle aioli. 1360 cal.

### NEW THE MAIN EVENT\*

Two grilled Angus steakburger patties topped with four slices of American cheese, four slices of Applewood smoked bacon & and all the fixin's. 2130 cal.



CALI CHICKEN SANDWICH

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# CREATE YOUR OWN PIZZA EASY AS PIE!



THE WORKS

**10" CHEESE** 1320 cal.

Get it with a cauliflower crust. 570 cal.

**16" CHEESE** 3210 cal.



**NEW** Substitute a Cauliflower Crust  
on any 10" Pizza – Our Gluten Friendly Option  
(subtract 750 cal.)

## ADDITIONAL TOPPINGS 10" 16"

Pepperoni 160/290 cal.	Mushrooms 5/10 cal.	Green Peppers 5/5 cal.
Applewood Smoked Bacon 140/210 cal.	Roasted Red Peppers 10/20 cal.	Roasted Onions 15/35 cal.
Italian Sausage 70/140 cal.	Kalamata Olives 45/90 cal.	Fresh Basil 0/0 cal.
Virginia Ham 30/45 cal.	Artichoke Hearts 10/20 cal.	Jalapeños 5/10 cal.

### ULTIMATE SAUSAGE & PEPPERONI



Double the pepperoni! Double the sausage!  
Double the yum!  
10" 1640 cal. 16" 3900 cal.

## GO GREEN!

WOULD IT KILL YA TO ADD A GARDEN SALAD?

### GARDEN VEGGIE

Roasted red peppers, roasted mushrooms, artichoke hearts, Kalamata olives, sundried tomatoes, shaved red onion, feta, mozzarella & provolone cheeses.  
10" 1530 cal. 16" 3700 cal.

### THE WORKS 2.0

Italian sausage, pepperoni, Virginia ham, roasted mushrooms & onions, green peppers, fresh shaved Parmesan, mozzarella & provolone cheeses.  
10" 1560 cal. 16" 3700 cal.

## GREENS

### GRILLED CHICKEN CAESAR

House-marinated grilled chicken, chopped Romaine lettuce, shaved Parmesan & roasted garlic focaccia croutons are tossed with creamy Caesar dressing. 940 cal.

### CLASSIC COBB



Romaine & mixed greens, house-marinated grilled chicken breast, Applewood smoked bacon, blue cheese crumbles, hard-boiled egg, sliced avocado, grape tomatoes, roasted garlic focaccia croutons & your choice of dressing. 620 cal. (w/o dressing)

### STRAWBERRY FIELDS

Mixed greens, house-marinated grilled chicken breast, fresh sliced strawberries, avocado, feta cheese & fresh basil tossed in a citrus Dijon vinaigrette. 880 cal.

### GARDEN

Romaine & mixed greens, diced cucumbers, grape tomatoes, shredded carrots, roasted garlic focaccia croutons & your choice of dressing. 180 cal. (w/o dressing)  
Add house-marinated grilled chicken. (add 170 cal.)



## DRESSINGS

BLUE CHEESE 450 cal.

**NEW** CITRUS DIJON VINAIGRETTE 480 cal.

HOMESTYLE RANCH 310 cal.

HONEY MUSTARD 430 cal.

**NEW** LITE BALSAMIC VINAIGRETTE 210 cal.

## MAINS

### SOUTHWEST CHICKEN

House-marinated grilled chicken breast topped with fresh avocado, pico de gallo, house-made guacamole & tortilla strips. Served over a bed of Southwestern rice with a side of green chili sauce. 630 cal.



### CHICKEN TENDERS



Crispy, lightly breaded chicken breast strips served with seasoned fries, creamy coleslaw & honey mustard dressing. 1810 cal.

### BEER BATTERED FISH & CHIPS

Crispy, beer battered cod served with creamy coleslaw, seasoned fries, tartar sauce & malt vinegar. 1220 cal.

### CHICKEN PRIMAVERA

House-marinated grilled chicken, lightly sautéed spring vegetables seasoned with chopped garlic, olive oil & fresh herb seasoning, served over linguine. 680 cal.

### SKILLET MAC & CHEESE

Cavatappi pasta loaded with grilled chicken & Applewood smoked bacon, layered with a creamy blend of melted cheeses & topped with crunchy Cheez-It® cracker crumbs. Served with a side garden salad. 1270-1450 cal.

### TERIYAKI SALMON\*

Grilled salmon glazed with teriyaki sauce. Served over a bed of fresh green beans, red peppers & rice pilaf. Garnished with sesame seeds & fresh cilantro. 730 cal.

### GRILLED SIRLOIN\* & FRIES

Fire-grilled sirloin topped with chopped Applewood bacon & blue cheese crumbles. Served with a side of demi-glace sauce & seasoned fries or substitute a side garden salad. 980 cal.  
(side salad subtract 40-220 cal.)



CLASSIC COBB SALAD



GRILLED SIRLOIN & FRIES

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# The KID'S TABLE



## NEW HOT DIGGITY DOGS

Two mini Nathan's hot dogs served with fresh fruit & fries. 760 cal.

### LIL' CHICKEN DIPPERS

Crispy, lightly breaded chicken bites with honey mustard dip served with fresh fruit & fries. 950 cal.

### SUPER SLIDERS

Two beef sliders topped with American cheese & served with fresh fruit & fries. 910 cal.

### MAC & CHEESE TWIRLS

Ooey, gooey triple cheese pasta served with fresh fruit & fries. 670 cal.

### JUST FOR ME PIZZA

7" individual cheese or add one topping & served with fresh fruit. 160-230 cal.

## SHAKES

### BIRTHDAY CAKE

Creamy vanilla ice cream blended with birthday cake syrup, topped with whipped cream & rainbow sprinkles. 670 cal.

### OREO® COOKIE

Creamy vanilla ice cream blended with Oreo® cookies & topped with whipped cream, chocolate sauce & Oreo® crumbles. 830 cal.

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## SMOOTHIES

### FRUIT PASSION

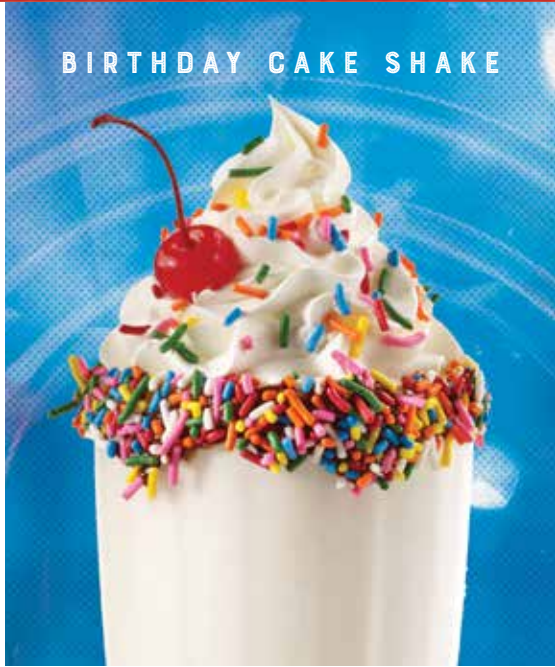
Passion fruit puree with tropical flavors. 250 cal.

### STRAWBERRY BANANA

Strawberries blended with bananas. 90 cal.

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## BEVERAGES



SHARE THE FUN!  
TAG @MYMAINEVENT



### UNLIMITED FOUNTAIN DRINKS

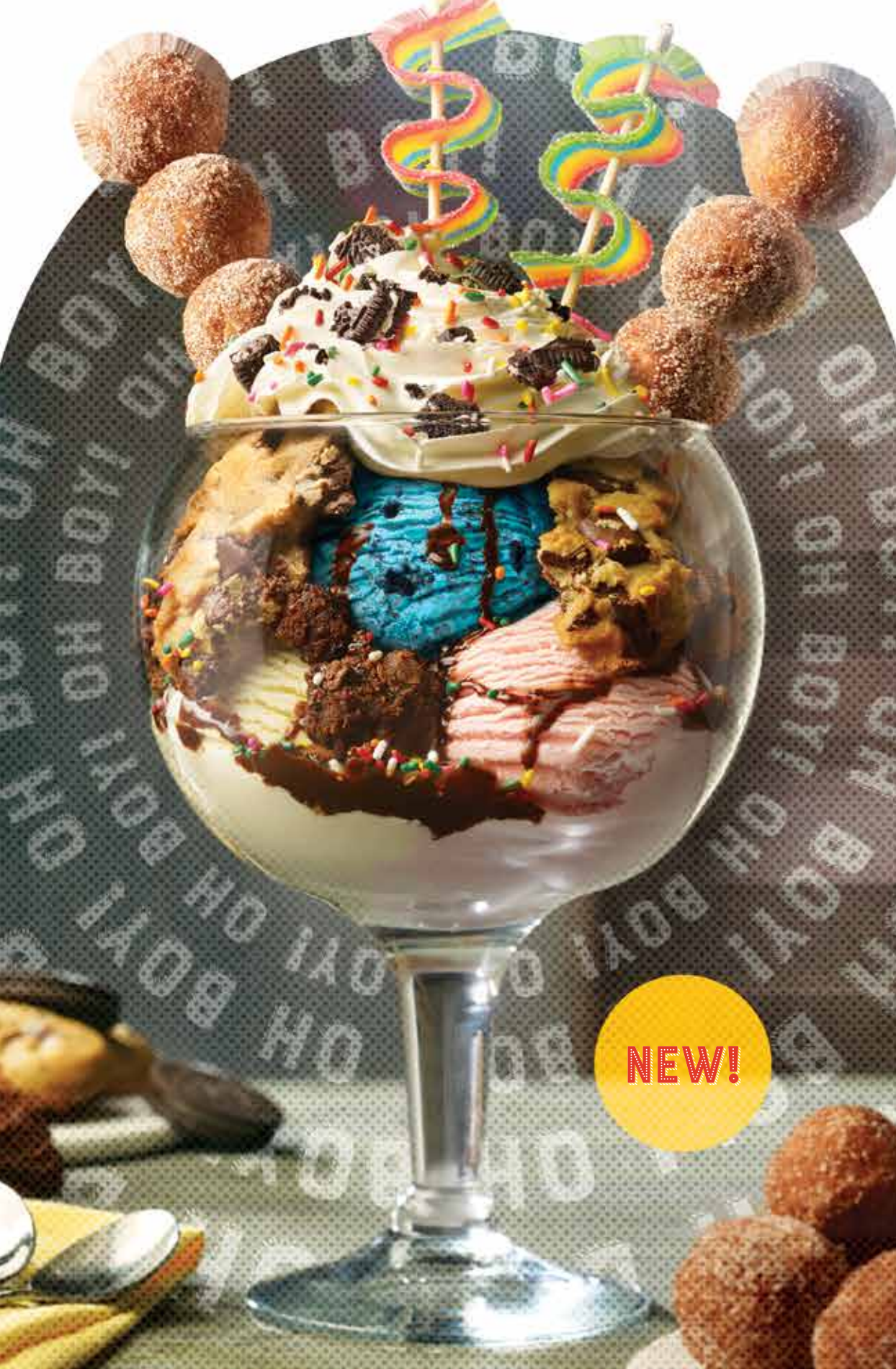
Diet Pepsi®, Diet Dr Pepper® 0 cal. • Pepsi®, Dr Pepper®, Mug® Root Beer 200 cal. • Mountain Dew® 220 cal. Sierra Mist® 190 cal. • Tropicana® Lemonade 240 cal.

### RED BULL® ENERGY DRINKS

Sugarfree 15 cal. • Original, Orange Edition, Blue Edition, Yellow Edition 110 cal.

Kid's Drink	0-240 cal.
Freshly Brewed Iced Tea	0 cal.
Aquafina® Water	0 cal.
Coffee	0 cal.
San Pellegrino® Sparkling Water	0 cal.

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NEW!

## BIG FUN SUPER SUNDAE

Blue monster cookies & cream, strawberry, chocolate & vanilla gelatos, chocolate brownies, cinnamon-sugar donut holes, chocolate chip cookies, chocolate syrup & topped with whipped cream, Oreo® crumbles, rainbow sprinkles & rainbow candy. Serves 3 - 4. 2520 cal.



NEW!

## PERMISSION GRANTED

### CINNAMON SUGAR DONUT HOLES



TWO DOZEN warm donut holes tossed with cinnamon-sugar & served with a bottle of chocolate syrup to drizzle (fo shizzle). 1760 cal.



NEW!

## RESISTANCE IS FUTILE

### WARM SKILLET COOKIE



A giant, warm, ooey-goey, milk chocolate chip cookie, baked & topped with creamy vanilla gelato. 1240 cal.

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OUR BURGERS FEATURE  
NEW  
ANGUS  
BEEF  
STEAKBURGER PATTIES

**MAIN EVENT**  
ENTERTAINMENT



## SHAREABLES

### TEX-MEX DIP TRIO

House-made Cheddar cheese queso, guacamole & fire-roasted salsa, served with warm tortilla chips. 1050 cal.

### SPINACH DIP

Creamy blend of spinach, melted Parmesan & provolone cheeses. Served with warm pita bread & fire-roasted salsa. 1040 cal.

### NEW CHEDDAR CHEESE BITES

Yellow & white Cheddar cheese, lightly fried & served with marinara sauce and ranch dressing. 1820 cal.

**BEST  
VALUE  
EV-AH!**

### THE PLAYER'S PLATTER

Three full orders of our favorite shareables in one. A full order of our classic wings, spinach dip with warm pita bread & our **NEW** Cheddar cheese bites. Served with ranch dressing, marinara, celery & carrots. 4270 cal.

### NEW PRETZEL DIPPERS

Hot, bite-sized pretzels baked & served with warm Cheddar cheese queso & whole grain honey mustard dip. 1270 cal

### LOADED NACHOS

Layers of fresh tortilla chips topped with grilled chicken, shredded Jack & Cheddar cheeses, Applewood smoked bacon, black beans, Cheddar cheese queso & pickled jalapeños. Served with fire-roasted salsa, sour cream & guacamole. 1720 cal.

### LOADED FRIES

Jack & Cheddar cheeses melted over a mound of fresh, seasoned fries, topped with Applewood smoked bacon & drizzled with house-made Cheddar cheese queso. 2290 cal.

### CALAMARI

Tender breaded calamari, lightly fried & topped with fresh shaved Parmesan, served with zesty marinara sauce & char-grilled lemon. 640 cal.

### HUMMUS & VEGETABLES

Roasted red pepper hummus served with fresh cut celery, carrots, red bell pepper, cucumbers & warm pita bread. 1090 cal.

### CHICKEN & CHEESE QUESADILLA

Flour tortillas filled with grilled chicken, melted Jack & Cheddar cheeses, grilled & topped with fresh pico de gallo. Served with chipotle aioli & fire-roasted salsa. 1270 cal.

### GOURMET ONION RINGS

Jumbo sweet Spanish onions, thick-cut & lightly breaded in a gourmet crumb & fried until crispy. Served with our house-made chipotle sauce & ranch dressing. 1510 cal.

# AT LEAST TRY TO SHARE

## CLASSIC WINGS

Traditional or boneless wings tossed with your choice of sauce. Served with celery, carrots & choice of ranch or blue cheese dressing. 1230-2310 cal.

### SAUCES

Classic Buffalo  
**NEW** Honey Sriracha BBQ  
Garlic Lemon Pepper  
Sweet Red Chili

## WINGS & FRIES COMBO

Our classic wings tossed with your choice of sauce & served with fries. 1740-2830 cal.



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# CREATE YOUR OWN PIZZA

10" CHEESE 1320 cal.                      16" CHEESE 3210 cal.  
Substitute a Gluten Free (GF) crust on any 10" pizza 1150 cal.

## ADDITIONAL TOPPINGS

Pepperoni 160/290 cal.	Mushrooms 5/10 cal.	Green Peppers 5/10 cal.
Applewood Smoked Bacon 140/210 cal.	Roasted Red Peppers 10/20 cal.	Roasted Onions 5/10 cal.
Italian Sausage 150/310 cal.	Black Olives 15/35 cal.	Fresh Basil 0 cal.
Virginia Ham 30/45 cal.	Artichoke Hearts 10/20 cal.	Jalapeños 5/10 cal.

### NEW RECIPE THE WORKS 2.0

Italian sausage, pepperoni, Virginia ham, roasted mushrooms & onions, green peppers, fresh shaved Parmesan, mozzarella & provolone cheeses.  
10" 1600 cal. 16" 3700 cal.

### NEW ULTIMATE SAUSAGE & PEPPERONI

Double the pepperoni! Double the sausage! Double the yum!  
10" 1720 cal. 16" 3980 cal.



### GARDEN VEGGIE

Roasted red peppers, artichoke hearts, mushrooms, black olives, shaved red onion, feta, mozzarella & provolone cheeses.  
10" 1560 cal. 16" 3660 cal.



## BURGERS

Served on a toasted brioche bun with fresh, seasoned fries. Sub side garden salad. (side salad subtract 60-160 cal.)

### NEW ADD-A-STACK OF GOURMET ONION RINGS TO ANY BURGER add 430 cal.

### BACON & CHEDDAR\*

Freshly grilled, seasoned steakburger topped with Applewood smoked bacon, melted sharp Cheddar cheese, shredded lettuce, tomato, pickles, red onion & signature burger sauce. 1630 cal.



### ALL AMERICAN\*

Freshly grilled, seasoned steakburger topped with shredded lettuce, tomato, sliced red onion, pickles & finished with our signature burger sauce. Your choice of American, Cheddar, Monterey Jack or Swiss cheese. 1470-1560 cal.

### NEW BEST TURKEY BURGER EVER

Grilled turkey burger served on a warm brioche bun with lettuce, sliced tomato, house-made pickled onions & honey mustard sauce. 1170 cal.

### SUNNYSIDE UP\*

Our seasoned steakburger topped with American cheese, Applewood smoked bacon, fried egg, fresh sliced avocado, shredded lettuce, tomato, red onion & signature burger sauce. 1700 cal.

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## HANDHELDS

Served with fresh, seasoned fries. Sub side garden salad. (side salad subtract 60-160 cal.)

### SOUTHERN CRISPY CHICKEN SANDWICH



Southern style crispy chicken breast, caramelized onion-bacon jam, ranch dressing, shredded lettuce, tomato & red onion. Served on a soft buttery brioche bun. 1380 cal.

### CALI CHICKEN SANDWICH

Grilled chicken breast, Monterey Jack, shredded lettuce, tomato, avocado & sun-dried tomato pesto mayo on a soft buttery brioche bun. 1350 cal.

### BACON CHEESEBURGER SLIDERS\*

Beef patties, Applewood smoked bacon, American cheese, shredded lettuce, tomato & signature burger sauce. 1360 cal.

### HAM & SWISS SLAMMERS

Thinly shaved Virginia ham, Swiss cheese, honey mustard, shredded lettuce, tomato & red onion served on a soft buttery garlic knot bun. 1410 cal.

### ROAST BEEF DIPPERS

Warm shaved roast beef, horseradish mayonnaise, shredded lettuce, tomato & red onion, served on a soft buttery garlic knot bun with a side of au jus. 1390 cal.



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## MAIN SALADS

### CLASSIC CHICKEN CAESAR

Grilled chicken, chopped Romaine lettuce, shaved Parmesan & roasted garlic focaccia croutons are tossed with creamy Caesar dressing. 920 cal.



### CLASSIC COBB

Romaine & mixed greens, grilled chicken breast, Applewood smoked bacon, blue cheese crumbles, hard-boiled egg, avocado, grape tomatoes, roasted garlic focaccia croutons & homestyle ranch dressing. 1160 cal.

### STRAWBERRY FIELDS

Mixed greens, grilled chicken breast, fresh sliced strawberries, avocado, feta cheese, candied pecans & fresh basil tossed in a mango poppyseed dressing. 850 cal.

### GARDEN SALAD

Romaine & mixed greens, diced cucumbers, grape tomatoes, shredded carrots, roasted garlic focaccia croutons & your choice of dressing. 300 cal. (w/o dressing)  
Add Grilled Chicken 90 cal.

## DRESSINGS

HOMESTYLE RANCH 210 cal.

BALSAMIC VINAIGRETTE 300 cal.

MANGO POPPYSEED 220 cal.

HONEY MUSTARD 240 cal.

BLUE CHEESE 230 cal.

# BOOM!

## MAIN MEALS

### SOUTHWEST CHICKEN

Grilled chicken breast topped with fresh avocado, pico de gallo, house-made guacamole & tortilla strips. Served over a bed of Southwestern rice with a side of green chili sauce. 590 cal.



### CHICKEN TENDERS

Crispy, lightly breaded chicken breast strips served with seasoned fries, creamy coleslaw & honey mustard dressing. 1790 cal.

### BEER BATTERED FISH & CHIPS

Crispy, beer battered cod served with creamy coleslaw, seasoned fries, tartar sauce & malt vinegar. 1220 cal.

### CHICKEN PRIMAVERA

Grilled chicken, lightly sautéed spring vegetables seasoned with chopped garlic, olive oil & fresh herb seasoning, served over linguine. 640 cal.

### TERIYAKI SALMON



Grilled salmon glazed with teriyaki sauce. Served over a bed of fresh green beans, red peppers & rice pilaf. Garnished with sesame seeds & fresh cilantro. 730 cal.

### SKILLET MAC & CHEESE

Cavatappi pasta loaded with grilled chicken & Applewood smoked bacon, layered with a creamy blend of melted cheeses then topped with green onions & a crunchy Cheez-It® cracker crumb topping. Served with a side garden salad. 1340-1480 cal.

### GRILLED SIRLOIN\* & FRIES

Tender top sirloin grilled perfectly and topped with Applewood bacon bits & blue cheese crumbles. Served with a side of demi-glace sauce & seasoned fries or substitute a side garden salad. 1360 cal.  
(side salad subtract 60-160 cal.)



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# FINISH STRONG

## DESSERTS

### CHOCOLATE BROWNIE SUNDAE

A warm brownie topped with vanilla gelato, whipped cream, chocolate fudge & caramel sauces, chocolate sprinkles, candied pecans & a cherry. 1240 cal.

### CINNAMON SUGAR DONUT HOLES

Warm cinnamon-sugar coated donut holes served with salted caramel & raspberry dipping sauces. 1330 cal.

## SHAKES

### BIRTHDAY CAKE

Creamy vanilla ice cream blended with birthday cake syrup, topped with whipped cream & rainbow sprinkles. 690 cal.

### OREO® COOKIE

Creamy vanilla ice cream blended with whole Oreo® cookies & topped with whipped cream, chocolate fudge sauce and Oreo® cookies. 830 cal.

## SMOOTHIES

### FRUIT PASSION

Passion fruit puree with tropical flavors. 250 cal.

### STRAWBERRY BANANA

Strawberries blended with bananas. 90 cal.

## KIDS' MENU

Meals, excluding pizza, are served with fresh fruit & seasoned fries.

### CHEESE QUESADILLA

Cheddar & Jack cheeses on a flour tortilla. 910 cal.

### CRISPY CHICKEN TENDERS

Three crispy, lightly breaded chicken breast strips. 960 cal.

### MAC & CHEESE

Ooey, gooey triple cheese pasta. 680 cal.

### CHEESEBURGER SLIDERS

Two beef sliders topped w/ American cheese. 830 cal.

### PIZZA

7" individual cheese or your choice of one topping. Served with fresh fruit. 160-300 cal.

## BEVERAGES

### UNLIMITED FOUNTAIN DRINKS

Diet Pepsi®, Diet Dr Pepper® 0 cal. · Pepsi®, Dr Pepper®, Mug® Root Beer 200 cal. · Mountain Dew® 220 cal. · Mist TWST® 190 cal. Tropicana® Lemonade 240 cal.

### RED BULL® ENERGY DRINKS

Sugarfree 15 cal. · Original, Orange Edition, Blue Edition, Yellow Edition 110 cal.

Kid's Drink	0-240 cal.
Freshly Brewed Iced Tea	0 cal.
Aquafina® Water	0 cal.
Coffee	0 cal.
San Pellegrino® Sparkling Water	0 cal.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.  
Additional nutrition information available upon request.

NOTIFY YOUR SERVER IF ANYONE IN YOUR PARTY HAS ALLERGIES. WE PREPARE AND SERVE PRODUCTS THAT CONTAIN PEANUTS, TREE NUTS, FISH, SHELLFISH, EGGS, MILK, SOY AND WHEAT. REGULAR KITCHEN OPERATIONS INVOLVE SHARED COOKING AND PREPARATION AREAS AND FOOD VARIATION MAY OCCUR. FOR THESE REASONS, WE CANNOT GUARANTEE THAT ANY MENU ITEM WILL BE COMPLETELY FREE OF ALLERGENS.

# I'LL DRINK TO THAT!

## MARGARITAS

### NEW THE GRAND

Grand Marnier®, 1800® Reposado tequila & our premium agave margarita mix. 290 cal.

### NEW SANGRIA SWIRL

Our signature frozen margarita with Altos Plata tequila, topped with a float of Beso Del Sol® red sangria. 270 cal.

### TRIPLE STRAWBERRY

Herradura® Silver tequila, triple sec, strawberry puree & fresh sliced strawberries are shaken with our premium agave margarita mix. 300 cal.

### HOUSE MARGARITA

The classic margarita made with Jose Cuervo® Gold, triple sec & our premium agave margarita mix. 240 cal.

## THE PERFECT PATRÓN

Our premium margarita made with Patrón® Silver tequila, Cointreau® & our premium agave margarita mix. 240 cal.

## BEACHY FAVES

### ISLAND PIÑA COLADA

We blend real coconut cream & pineapple with Mt. Gay® Eclipse rum to make this island favorite. Topped with Myers's® Dark rum float & fresh pineapple wedge. 320 cal.

### RUM RUNNER PUNCH

This fun punch is made with Mt. Gay® Eclipse rum, Disaronno® Amaretto, Southern Comfort®, passion fruit puree, grenadine & premium sweet & sour. 270 cal.

### BAHAMA MAMA

Cruzan® Mango & Malibu® Coconut rums are shaken up with pineapple & orange juices & grenadine. 180 cal.



## SIPPERS

### FIREBALL SHOOTER

Fireball® Cinnamon whisky shaken with premium sweet & sour & served with a sugar rim & fresh lemon squeeze. 160 cal.

### VEGAS BOMB

Crown Royal® whisky, Malibu® Coconut rum, DeKuyper® Peachtree schnapps & Red Bull® Energy Drink. 120 cal.

### JÄGER BOMB

Jägermeister® & Red Bull® Energy Drink served extremely chilled. 180 cal.

### LEMON DROP

The classic shooter with Absolut® Citron, triple sec, premium sweet & sour, served with a sugar rim & fresh lemon squeeze. 190 cal.

## TWISTED CLASSICS

### NEW JACK DANIEL'S® LYNCHBURG LEMONADE

Jack Daniel's® whiskey shaken with triple sec, premium sweet & sour & lemonade. 220 cal.

### LONG ISLAND ICED TEA

Our guests' favorite cocktail made with Sobieski® vodka, Cruzan® rum, New Amsterdam® gin, triple sec & premium sweet & sour. 220 cal.

### LONG ISLAND PEACH MANGO TEA

We add peach mango puree & Sierra Mist® to our classic Long Island Iced Tea to create a Main Event original. 170 cal.

### FRESH STRAWBERRY MOJITO

Fresh sliced strawberries are muddled with fresh mint & shaken with premium sweet & sour & Cruzan® rum. 140 cal.

## FRUITY & FUN

### TITO'S® SPIKED STRAWBERRY LEMONADE

Tito's® Handmade vodka, fresh lemon juice, strawberry puree & fresh sliced strawberries. 280 cal.

### MAI TAI

Bacardi® Superior rum & Disaronno® Amaretto mixed with orange & pineapple juices, premium sweet & sour & grenadine. Topped with a float of Myers's® Dark rum. 320 cal.

### ORANGE MANGO TWIST

We take Red Bull® Orange Edition Energy Drink & kick it up with Cruzan® Mango rum & a splash of orange juice. 160 cal.

## RED SANGRIA

Beso Del Sol® red sangria, made from 100% Spanish tempranillo grapes blended with citrus juices & a touch of cinnamon. Served over ice with fresh fruit. 150 cal.



## NEW

### BLUE HAWAIIAN

Bacardi® Pineapple rum, Malibu® Coconut rum, Blue Curaçao & lemonade, served with a pineapple wedge & cherry. 190 cal.



# YOU LOOK LIKE YOU COULD USE A COLD ONE

## DRAFT 16 fl oz. / 23 fl oz.

Bud Light®  
150 cal. /210 cal.

Blue Moon®  
220 cal. /320 cal.

Coors Light®  
140 cal. /200 cal.

Dos Equis® Lager  
180 cal. /250 cal.

Michelob Ultra®  
130 cal. /180 cal.

Miller Lite®  
130 cal. /180 cal.

**NEW** Sam '76™ • • • • •  
170 cal. /250 cal.

Samuel Adams® Seasonal  
250 cal. /360 cal.

Angry Orchard® Crisp Apple Cider  
250 cal. /360 cal.

Ask your server about our additional local & craft selection. Selection varies by location.



## BOTTLE 12 fl oz.

Bud Light® 110 cal.  
Budweiser® 140 cal.  
Coors Light® 100 cal.  
Corona® 150 cal.  
Dos Equis® Lager 130 cal.  
Heineken® 140 cal.  
Lagunitas IPA® 190 cal.



Michelob Ultra® 90 cal.  
Miller Lite® 100 cal.  
Modelo Especial® 150 cal.  
Samuel Adams Boston Lager 175 cal.  
Stella Artois® 150 cal.  
**NEW** Angry Orchard® Rosé Cider 170 cal.



By the glass or bottle

### SPARKLING

Lunetta® Prosecco

**MIMOSA IT FOR JUST \$2**

### WHITE

Bella Sera® Moscato 140 cal.  
Ecco Domani® Pinot Grigio 140 cal.  
Kendall-Jackson® Chardonnay 120 cal.  
La Crema® Chardonnay 120 cal.

### RED

Mark West® Pinot Noir 120 cal.  
19 Crimes® Red Blend 120 cal.  
Josh Cellars® Cabernet Sauvignon 120 cal.

Glass

Bottle

130 cal.  
187 ml split

710 cal.  
710 cal.  
610 cal.  
610 cal.

630 cal.  
630 cal.  
630 cal.



## SPIRITS

### BOURBON / WHISKEY

Crown Royal® • Crown Royal® Apple  
Jameson® Irish • Fireball® Cinnamon  
Jack Daniel's® • Maker's Mark®  
Jack Daniel's® Tennessee Honey  
Woodford® Reserve • Jim Beam®  
Southern Comfort® (Original)

### GIN

Bombay® Sapphire • Tanqueray®  
Hendrick's® • New Amsterdam®

### BRANDY/COGNAC

Hennessy® VS • Tuaca Italiano Brandy®

### SCOTCH

Johnnie Walker® Black • Chivas® Regal 12 Yr  
Dewar's®

### TEQUILA

Don Julio® Silver • Patrón® Silver  
Altos Plata • 1800® Reposado  
Jose Cuervo® • Herradura® Silver

### VODKA

Absolut® • Absolut® Citron • Belvedere®  
CÎROC™ • Grey Goose® • Ketel One®  
Tito's® Handmade

### RUM

Bacardi® Silver • Bacardi® Pineapple  
Myers's® Dark • Cruzan® Mango • Malibu® Coconut  
Mt. Gay® Eclipse • Captain Morgan® Spiced

### CORDIALS

Disaronno® Amaretto • Bailey's®  
Cointreau® • Frangelico® • Grand Marnier®  
Kahlua® • Midori® • RumChata®

We proudly pour DeKuyper® cordials.

**Drink Responsibly.**  
**Drive Responsibly.**

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

## SIPPERS

### FIREBALL SHOOTER

Fireball® Cinnamon whisky with premium sweet & sour. 160 cal.

### VEGAS BOMB

Crown Royal® whisky, Malibu® Coconut rum, DeKuyper® Peachtree schnapps & Red Bull® Energy Drink. 120 cal.

### JÄGER BOMB

Jägermeister® & Red Bull® Energy Drink. 180 cal.

### LEMON DROP

Absolut® Citron, triple sec & premium sweet & sour. 190 cal.

## TWISTED CLASSICS

### LONG ISLAND ICED TEA

Made with Sobieski® vodka, Cruzan® rum & New Amsterdam® gin. 220 cal.

### LONG ISLAND PEACH MANGO TEA

The classic with peach mango puree & Mist TWST®. 170 cal.

### FRESH STRAWBERRY MOJITO

Cruzan® rum & fresh muddled strawberries. 140 cal.

### NEW MAI TAI

Bacardi® Light rum, Disaronno® Amaretto with orange & pineapple juices. 320 cal.



## MARGARITAS

### PRICKLY PEAR

Hand-shaken with Don Julio® Silver tequila, Cointreau® & prickly pear. 300 cal.

### TRIPLE STRAWBERRY

Herradura® Silver tequila, strawberry puree & fresh sliced strawberries. 300 cal.

### NEW 1800® WATERMELON

1800® Reposado tequila with watermelon puree. 320 cal.

### HOUSE MARGARITA

The classic margarita made with Jose Cuervo® Gold. 240 cal.

### PERFECT PATRON MARGARITA

Our premium margarita made with Patrón® Silver tequila & Cointreau®. 240 cal.



# SET EM UP. KNOCK EM DOWN.

## BEACHY FAVES

### ISLAND PIÑA COLADA

Real coconut cream & pineapple with Mt. Gay® Eclipse rum. 320 cal.

### RUM RUNNER PUNCH

Mt. Gay® Eclipse rum, Disaronno® Amaretto, Southern Comfort® & passion fruit puree. 270 cal.

### BAHAMA MAMA

Cruzan® Mango & Malibu® Coconut rums with pineapple & orange juices. 180 cal.

## SPIRITS

### BOURBON / WHISKEY

Crown Royal® • Crown Royal® Apple  
Jameson® Irish • Fireball® Cinnamon  
Jack Daniel's® • Maker's Mark®  
Jack Daniel's® Tennessee Honey  
Woodford® Reserve • Jim Beam®

### GIN

Bombay® Sapphire • Tanqueray®  
Hendrick's® • New Amsterdam®

### RUM

Bacardi® Silver • Myers's® Dark  
Cruzan® Mango • Malibu® Coconut  
Mt. Gay® Eclipse • Captain Morgan® Spiced

### SCOTCH

Johnnie Walker® Black • Chivas® Regal 12 Yr  
Dewar's®

### TEQUILA

Don Julio® Silver • Patrón® Silver  
Olmeca® Altos Plata • 1800® Reposado  
Jose Cuervo®

### VODKA

Absolut® 80 • Absolut® Citron  
Belvedere® • CÎROC™ • Tito's® Handmade  
Grey Goose® • Ketel One®  
Deep Eddy® Ruby Red Grapefruit

### BRANDY/COGNAC

Hennessy® VS

## FRUITY & FUN

### TITO S® SPIKED STRAWBERRY LEMONADE **NEW**

Tito's® Handmade vodka with strawberry puree. 280 cal.

### TITO S® SPIKED WATERMELON LEMONADE **NEW**

Tito's® Handmade vodka with watermelon puree. 270 cal.

### CITRUS SMASH

Deep Eddy® Ruby Red vodka & fresh sliced oranges. 170 cal.

### ORANGE MANGO TWIST

Red Bull® Orange Edition energy drink, Cruzan® Mango rum & orange juice. 160 cal.

### RED SANGRIA

Beso Del Sol® red sangria blended with citrus juices. 200 cal.



# OUR FOOD & DRINK GAME IS STRONG.

HOW'S YOUR BOWLING?

**MAIN EVENT**

ENTERTAINMENT

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

# RE-RACK YOUR HUNGER.

**BEST  
VALUE  
EV-AHI!**

## THE PLAYER'S PLATTER

Three full apps in one! Classic wings, spinach dip and **NEW** Cheddar cheese bites. Served with ranch dressing & marinara. 4270 cal.

## TEX-MEX DIP TRIO

Guacamole, queso & fire-roasted salsa with tortilla chips. 1050 cal.

## GOURMET ONION RINGS

Served with house-made chipotle sauce & ranch dressing. 1510 cal.

## CALAMARI

Served with zesty marinara sauce. 640 cal.

## LOADED NACHOS

Grilled chicken, cheeses, Applewood smoked bacon, black beans, Cheddar cheese queso, fire-roasted salsa, pickled jalapeños, sour cream & guacamole. 1720 cal.

## LOADED FRIES

Seasoned fries with Applewood smoked bacon, melted cheeses & Cheddar cheese queso drizzle. 2290 cal.

## NEW CHEDDAR CHEESE BITES

Lightly fried cheese with marinara sauce & ranch dressing. 1820 cal.



## CLASSIC WINGS

Traditional or boneless. Your choice of sauce & ranch or blue cheese dressing. 1230-2310 cal.

## WINGS & FRIES COMBO

Classic wings with your choice of sauce & served with fries. 1740-2830 cal.

## SAUCES

Classic Buffalo • **NEW** Honey Sriracha BBQ  
Garlic Lemon Pepper • Sweet Red Chili



## BURGERS

Served on a toasted brioche bun with fresh, seasoned fries. Sub side garden salad. (side salad subtract 60-160 cal.)

## BACON & CHEDDAR

Applewood smoked bacon, Cheddar, shredded lettuce, tomato, pickles, red onion & signature sauce. 1630 cal.

## ALL AMERICAN

Shredded lettuce, tomato, red onion, pickles & signature sauce. Choice of American, Cheddar, Monterey Jack or Swiss cheese. 1470-1560 cal.

## NEW BEST TURKEY BURGER EVER

Lettuce, tomato, house-made pickled onions & honey mustard sauce. 1170 cal.

## SUNNYSIDE UP

American cheese, Applewood smoked bacon, fried egg, fresh sliced avocado, shredded lettuce, tomato, red onion & signature sauce. 1700 cal.

## HANDHELDS

Served with fresh, seasoned fries. Sub side garden salad. (side salad subtract 60-160 cal.)

## SOUTHERN CRISPY CHICKEN SANDWICH

Caramelized onion-bacon jam, ranch dressing, shredded lettuce, tomato & red onion. 1380 cal.

## CALI CHICKEN SANDWICH

Monterey Jack, shredded lettuce, tomato, avocado & sun-dried tomato pesto mayo. 1350 cal.

## BACON CHEESEBURGER SLIDERS

Applewood smoked bacon, American cheese, shredded lettuce, tomato & signature sauce. 1360 cal.

## HAM & SWISS SLAMMERS

Honey mustard, shredded lettuce, tomato & red onion. 1410 cal.

## ROAST BEEF DIPPERS

Horseradish mayonnaise, shredded lettuce, tomato & red onion, served with au jus. 1390 cal.

## DESSERTS

### CHOCOLATE BROWNIE SUNDAE

With vanilla gelato, chocolate fudge & caramel sauces & candied pecans. 1240 cal.

### CINNAMON SUGAR DONUT HOLES

With salted caramel & raspberry dipping sauces. 1330 cal.

## SHAKES

### BIRTHDAY CAKE

Creamy vanilla ice cream blended with birthday cake syrup. 690 cal.

### OREO® COOKIE

Creamy vanilla ice cream blended with whole Oreo® cookies. 830 cal.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

NOTIFY YOUR SERVER IF ANYONE IN YOUR PARTY HAS ALLERGIES. \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. WE PREPARE AND SERVE PRODUCTS THAT CONTAIN PEANUTS, TREE NUTS, FISH, SHELLFISH, EGGS, MILK, SOY AND WHEAT. REGULAR KITCHEN OPERATIONS INVOLVE SHARED COOKING AND PREPARATION AREAS AND FOOD VARIATION MAY OCCUR. FOR THESE REASONS, WE CANNOT GUARANTEE THAT ANY MENU ITEM WILL BE COMPLETELY FREE OF ALLERGENS.

# BEER ME!

Ask your server about our additional local and craft selection. Selection varies by location.

## DRAFT 16 fl oz. / 23 fl oz.

Bud Light® 150 cal. / 210 cal.	Samuel Adams® Boston Lager 230 cal. / 340 cal.	Miller Lite® 130 cal. / 180 cal.
Blue Moon® 220 cal. / 320 cal.	Samuel Adams® Seasonal 250 cal. / 360 cal.	Dos Equis® Lager 180 cal. / 250 cal.
Coors Light® 140 cal. / 200 cal.	Angry Orchard® Crisp Apple Cider 270 cal. / 380 cal.	Michelob Ultra® 130 cal. / 180 cal.



## BEER BUCKETS

Domestic & Import buckets available. Ask your server about our additional local and craft selection. Selection varies by location.

## BOTTLE 12 fl oz.

Bud Light®	110 cal.
Corona®	150 cal.
Coors Light®	100 cal.
Dos Equis® Lager	130 cal.
Michelob Ultra®	90 cal.
Miller Lite®	100 cal.
Budweiser®	140 cal.
Heineken®	140 cal.
Guinness®	120 cal.
Stella Artois®	150 cal.
New Belgium® Fat Tire	160 cal.
Modelo Especial®	150 cal.
Amstel® Light	90 cal.
Angry Orchard® Crisp Apple Cider	200 cal.
Lagunitas IPA®	190 cal.

Drink Responsibly  
Drive Responsibly

# VINO

## SPARKLING

Lunetta® Prosecco

Glass	Bottle
	130 cal. 187 ml split

## WHITE

Bella Sera® Moscato	120 cal.	610 cal.
Ecco Domani® Pinot Grigio	120 cal.	610 cal.
Kendall-Jackson® Chardonnay	120 cal.	610 cal.
La Crema® Chardonnay	120 cal.	610 cal.

## RED

Mark West® Pinot Noir	120 cal.	630 cal.
19 Crimes® Red Blend	120 cal.	630 cal.
Josh® Cabernet Sauvignon	120 cal.	630 cal.

